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**INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS
FOR EDIBLE BY-PRODUCTS--SERIES 700**

APPROVED BY USDA



These specifications contain descriptions of various edible by-products customarily purchased by large-volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders. When utilized in such programs these specifications must be used with "Institutional Meat Purchase Specifications--General Requirements For Use Under USDA Meat Acceptance Service," which may be purchased from the Superintendent of Documents.

These specifications are one of a series approved for meat and meat products. Others which are available include those for Fresh Beef--Series 100, Fresh Lamb and Mutton--Series 200, Fresh Veal and Calf--Series 300, Fresh Pork--Series 400, Cured, Cured and Smoked, and Fully Cooked Pork Products--Series 500, Cured, Dried, and Smoked Beef Products--Series 600, Sausage Products--Series 800, and Portion-Cut Meat Products--Series 1000. Copies of specifications for these products may be purchased from the Superintendent of Documents.

EFFECTIVE DECEMBER 1969

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE
LIVESTOCK DIVISION
WASHINGTON, D.C.

INDEX OF PRODUCTS AND WEIGHT RANGES TABLE

Item No.	Product	Range 1 Pounds	Range 2 Pounds
701	Beef Liver	10-13	13-16
702	Beef Liver, Sliced (Frozen)	10-13	13-16
703	Beef Liver, Portion-Cut (Frozen)	5-to-the-pound	4-to-the-pound
704	Calf Liver	Under 6-1/2	6-1/2 - 8-1/2
705	Calf Liver, Sliced (Frozen)	Under 6-1/2	6-1/2 - 8-1/2
707	Veal Liver	Under 3	3-5
708	Veal Liver, Sliced (Frozen)	Under 3	3-5
710	Pork Liver	Under 5	
713	Lamb Liver	Under 1-1/2	
716	Beef Tongue	3-5	
720	Beef Heart	3-5	

NOTE: Because it is impractical to list all weight ranges for edible by-products that purchasers may desire, those included in this table are suggested only. Other weight ranges may be ordered if desired.

ORDERING DATA: TO BE SPECIFIED BY THE PURCHASER.

Selection: (Not applicable to beef hearts.)

Selection No. 1
Selection No. 2

Type: (Applicable only to sliced beef and calf livers.)

A - Regular
B - Skinned

Weight Range: (See weight range table.)

State of Refrigeration: (Not applicable to sliced or portion-cut liver.)

A - Chilled
B - Frozen

Style of Packaging: (Applicable only to sliced livers.)

A - Reassembled in natural sequence.
B - Layer packed

DESCRIPTION OF SELECTIONS

Selection No. 1 Liver - Selection No. 1 livers shall be compact, thick, short, plump, and shall be practically free from blemishes. However, livers with cuts or scores not exceeding 1 inch in any dimension or livers with small sections removed and excluded are acceptable, provided such defects do not interfere with making satisfactory intact slices. Selection No. 1 livers shall possess a bright, uniform color typical of the species.

Selection No. 2 Liver - Selection No. 2 livers shall be at least moderately compact, thick, short, plump, and shall be practically free from blemishes. However, livers with cuts or scores not exceeding 2 inches in any dimension or livers with up to approximately 1/3 of the liver removed are acceptable, provided such defects do not interfere with making satisfactory intact slices. Selection No. 2 livers shall possess a bright, uniform color typical of the species.

Selection No. 1 Tongue - Selection No. 1 tongues shall be at least moderately short in relation to their length, shall be moderately thick and plump, and shall be firm and resilient. The fat covering at the base of the tongues shall be firm and smooth and must not exceed 1/2 inch at any one point. Selection No. 1 tongues may have 1 cut or score which measures less than 1 inch in any dimension. Tongues with the tip end removed are not acceptable.

Selection No. 2 Tongue - Selection No. 2 tongues shall be not less than slightly short in relation to their length, shall be at least slightly thick and plump, and shall be at least moderately firm and resilient. The fat covering at the base of the tongues shall be moderately firm and smooth and must not exceed 1/2 inch at any one point. Selection No. 2 tongues may have up to 3 cuts or scores which measure less than 1 inch in any dimension. Tongues with a small portion of the tip end removed are acceptable.

MATERIAL

The edible by-products described herein shall show no evidence of freezing or defrosting and must be in excellent condition to the time of delivery.

All livers shall be trimmed free of ragged edges and the gall bladder shall be removed. Whole livers shall have the heavy connective tissue, the large blood vessel, and ducts lying along the liver wall trimmed even with the surface.

Livers to be sliced shall have the heavy connective tissue, the large blood vessel, and ducts lying along the liver wall removed and excluded. Type B beef and calf livers shall have the outer connective tissue (capsula fibrosa) or "skin" removed and excluded except for small pieces remaining on the edges and in the crease of the small (caudate) lobe. Veal livers shall not be skinned. The liver may be molded, frozen, tempered (but not thawed), and/or pressed before slicing. Slices which are broken are not acceptable. Liver slices shall be practically free from liver sawdust. As specified, they may be either (a) reassembled in natural sequence, or (b) layer packed with plastic or parchment or waxed paper separators between layers. After slicing, the liver slices must be promptly packaged and solidly frozen.

Livers to be portion-cut must be prepared as described for livers to be sliced, except that the small (caudate) lobe and the "skin" must be removed and excluded. Portion-cut liver shall be layer packed only.

DETAILED REQUIREMENTS



Item No. 701 - Beef Liver--The color of beef liver may range from light brown, with reddish shades predominating, to dark brown.

Item No 702 - Beef Liver, Sliced (Frozen)--Sliced beef liver must be prepared from Beef Liver - Item No. 701. Liver slices shall be approximately 3/8 to 1/2 inch in thickness.

Item No. 703 - Beef Liver, Portion-Cut (Frozen)--Portion-cut liver must be sliced approximately 5/16 inch thick. Portions shall be at least moderately uniform in weight and, for portion sizes of 4 or less to the pound, the total number of individual portions per 10-pound unit shall vary not more than plus or minus 2 from the number per pound specified multiplied by 10. (For example, if the number per pound specified is 4 to the pound, then $4 \times 10 = 40$ portions. Therefore, with the permitted tolerance of plus or minus 2 from 40, an acceptable 10-pound unit could have from 38 to 42 individual portions.) For portion sizes of 5 or more to the pound, the total number of individual portions per 10-pound unit shall vary not more than plus or minus 3 from the number per pound specified multiplied by 10.

Item No. 704 - Calf Liver--The color of calf liver may range from tan to light brown, with reddish shades predominating.

Item No. 705 - Calf Liver, Sliced (Frozen)--Sliced calf liver must be prepared from Calf Liver - Item No. 704. Liver slices shall be approximately 3/8 to 1/2 inch in thickness.

Item No. 707 - Veal Liver--The color of veal liver may range from light reddish tan to tan.

Item No. 708 - Veal Liver, Sliced (Frozen)--Sliced veal liver must be prepared from Veal Liver - Item No. 707. Liver slices shall be approximately 3/8 to 1/2 inch in thickness.

Item No. 710 - Pork Liver--The color of pork liver may range from light reddish brown to very dark brown (not bluish or black), with reddish shades predominating.

Item No. 713 - Lamb Liver--The color of lamb liver may range from light medium tan to medium brown, with reddish shades predominating.

Item No. 716 - Beef Tongue--The beef tongue must be well-trimmed with the tongue root smoothly removed at the base (thick) end, immediately behind the base of the hyoid (U-shaped) bones. Practically all glandular tissue and all of the trachea (windpipe) must be removed and excluded. The hyoid bones and the epiglottis (soft palate) may be left on the tongue. Major blood vessels at the base of the tongue may remain. Also, the tongue must be free from discoloration other than natural pigmentation.

Item No. 720 - Beef Heart--A beef heart shall have the "heart-cap" (auricles, arteries, and gristly material) removed and shall be trimmed practically free from fat. Hearts that have been excessively slashed are not acceptable.